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Baby Bellini Drink

By Colleen Graham Updated on 04/16/21

The Spruce / Nyssa Tanner

Prep: 3 mins
Cook: 0 mins
Total: 3 mins
Serving: 1 serving
Yield: 1 drink

★★★★☆ 21 RATINGS

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Nutrition Facts (per serving)

173	1g	43g	2g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

The Baby Bellini is the innocent, virgin version of the classic peach and Champagne cocktail from the 1930s called the Bellini. Named after Giovanni Bellini, it is perfect for elegant entertaining and has the feel of a great Champagne cocktail. The taste is close to that of the original but has none of the alcohol, so it's a win-win.

Serve this drink for brunch, a wedding reception, baby shower. It can be a "dry" occasion or you can offer this nonalcoholic version of the Bellini to anyone who is avoiding alcohol (such as the expectant mother) while other guests enjoy the alcohol-containing version using Champagne.

As in the Bellini, peach juice or puree can also be used in place of the nectar, and if you like, you could use ginger ale or a sparkling soda instead of cider.

Ingredients

- 2 ounces peach nectar
- 4 to 5 ounces sparkling cider
- Peach slice, for optional garnish

Steps to Make It

01 Gather the ingredients.

Baby Bellini Drink ingredients

02 Pour the peach nectar into a Champagne flute.

Pour the peach nectar into a Champagne flute

03 Slowly add the sparkling cider.

sparkling cider added to the peach nectar in the glass

04 Garnish with a peach slice. Serve and enjoy.

Baby Bellini Drink, garnished with a peach slice

Refrigerate any leftover peach puree or juice in the refrigerator for up to one week or freeze it to use for up to three months.

Peach nectar will add the most peach flavor. Look for peach nectar in the juice section of the grocery store. Nectar will be more concentrated than peach juice, but you can use peach juice if that is what is available.

If you have fresh peaches available during the peach season, you can make your own peach juice or peach puree for the freshest Bellinis. Peaches are ripe during the summer months of June through August in most areas. Using a mixed selection of peach varieties, they will create even more flavor for your juice or puree as each will be a little different.

It is easy to make peach juice using an electric juicer. You'll need to wash the peaches well and remove the pit, but you can leave the skin on as it is edible. Strain the juice to remove any chunks. To make a peach puree, wash and pit the peaches, slice them to fit into your food processor or blender, and blend them until the puree is smooth. You can add a teaspoon of sugar and a teaspoon of lemon juice to boost the flavor. Strain out any lumps that remain after processing.

If you're using fresh peaches, save one to make a slice for a garnish, either on the rim of the glass or floated in the drink. To create freeze slices sprinkled with a little lemon juice to use to cool the drink as well as add a tasty treat when the drink is finished.

Recipe Tags:
Peach | American | Family Dinner | Beverage

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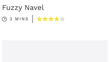
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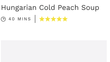
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